Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit with this symbol







Chocolate Pudding Mix

Light Cooking Cream



Mixed Berry Compote





Prep in: 10 mins Ready in: 45 mins Pantry items
Butter, Eggs, Milk

Before you start Wash your hands and any fresh food.

You will need

Medium baking dish

Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 medium packet
eggs*	2
milk*	5 tbs
boiling water*	1¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2767kJ (661Cal)	1236kJ (295Cal)
Protein (g)	10.3g	4.6g
Fat, total (g)	29g	13g
- saturated (g)	17g	7.6g
Carbohydrate (g)	89g	39.8g
- sugars (g)	73.5g	32.8g
Sodium (mg)	265mg	118mg

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced.
- Melt the butter in the microwave or a saucepan. Reserve 2 tbs of chocolate pudding mix and set aside.



Combine the ingredients

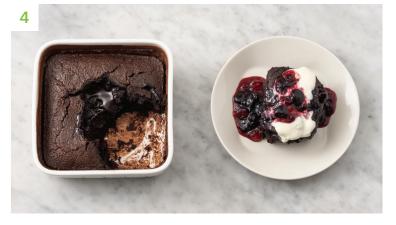
 Crack the eggs into a large mixing bowl. Add remaining chocolate pudding mix, the milk, melted butter and a pinch of salt. Stir until well combined.



Bake the pudding

- Pour chocolate pudding mixture into a baking dish. Evenly sprinkle over reserved chocolate pudding mix, then gently pour 1 1/4 cups boiling water over the back of a large metal spoon to cover the pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven. Rest pudding for 5 minutes.

TIP: Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.



Serve up

- Divide chocolate self-saucing pudding between bowls.
- Serve with **light cooking cream** and **mixed berry compote**. Enjoy!

